

HOTEL KITCHEN

ABB  
EY

EST.

1739

# MENU

ABBNEY HOTEL  
BATH

**FOR THE TABLE** BREAD & OIL 4 // OLIVES 4 // CHARRED PADRÓN PEPPERS, SMOKED PAPRIKA 5

## STARTERS

**CRAB 12**

Croquette, watercress, saffron aioli

**TUNA 11**

Carpaccio, avocado, wasabi crème fraîche, black sesame

**TIGER PRAWNS 12**

Tempura, papaya, chilli jam, burnt lime

**PORK BELLY 10**

Tonkatsu, bok choy, edamame

**CHICKEN BAO 10**

Gouchujang, honey, cucumber slaw

**SMOKED BEETROOT (VG) 8**

Tartare, pear, nasturtium

**BABY VEGETABLES 8**

Tempura, chilli jam, burnt lime

## MAINS

**HALIBUT 28**

Olive oil baked, Jerusalem artichoke, trompette, clams, Vermouth cream, garlic chives

**SEA TROUT 25**

Shiitake, pickled daikon pearls, bisque, nori

**BEEF 28**

Grilled 200g dry aged sirloin, truffle potato purée, chestnut mushrooms, café de Paris, Madeira meat glaze

**BUTTERMILK CHICKEN 21**

Roasted breast and crispy thigh, sweet potato, Brussels sprouts and lardo

**VENISON 18**

Low and slow ragout, pappardelle, Parmigiano-Reggiano, orange gremolata

**CAULIFLOWER 14**

Grilled Steak, tahini, crispy leaves, harissa yoghurt, dukka

**CHESTNUT (VG) 14**

Gnocchi, king oyster mushrooms, celeriac

## DESSERTS

**BLACKBERRY & APPLE 8**

Pavlova, tonka bean meringue, chantilly cream, oat crumble

**MEDJOOOL DATE 8**

Tart, chai spiced ice cream, black treacle

**BROWNIE 8**

Dark chocolate, walnuts, vanilla crème fraîche ice cream

**STICKY GINGER PUDDING 8**

Coconut and lime sorbet, chilli pineapple confit

**CHOCOLATE TORTE (VG) 8**

Peanut butter ice cream

**KEENS CHEDDAR 12**

Fruit cake, crackers, Bristol raw honey

## SIDES

**TRIPLE COOKED CHUNKY CHIPS, AIOLI 5**

**PARMESAN AND OLIVE OIL MASH 5**

**RATTE POTATOES, MINT BUTTER 5**

**SKIN ON FRIES 4**

**TENDER STEM BROCCOLI, LEMON OIL 5**

**PEAS AND SUGAR SNAPS 4**

**CAESAR SALAD 4**

**ROCKET AND PARMESAN 5**